

WEEK OF JULY 17, 2023

DINNER SPECIALS



SOUPS

MARYLAND CRAB
\$8.25

FRENCH ONION SOUP
\$7.25

SALAD

SPINACH & STRAWBERRY SALAD

BABY SPINACH & MIXED GREENS TOPPED WITH FRESH STRAWBERRIES, CRUMBLLED FETA CHEESE, RED ONION, PECAN & POPPYSEED DRESSING
\$7.50

BLT CAESAR SALAD

CRISP ROMAINE LETTUCE, HEIRLOOM TOMATOES, APPLE WOOD BACON, HOMEMADE CROUTONS & PARMESAN CHEESE IN A CREAMY CAESAR DRESSING
\$7.50

WITH CHICKEN \$15 OR GRILLED SHRIMP \$18 OR SALMON \$17

ENTREES

MARYLAND CRAB CAKE

ALL JUMBO LUMP CRAB CAKE SERVED WITH POTATO GRATIN & VEGETABLE DU JOUR.
\$20.50

SURF & TURF

GRILLED CHOICE BEEF TENDERLOIN FILET TOPPED WITH DEMI-GLACE & FRIED OYSTERS. SERVED WITH POTATO GRATIN & VEGETABLE DU JOUR.
\$26

BLACKENED SALMON

FRESH SALMON FILLET BLACKED & TOPPED WITH JUMBO LUMP CRAB MEAT & CORN CREAM. SERVED GARLIC MASHED POTATOES & VEGETABLE DU JOUR.
\$18

BALSAMIC ROCK FISH

FRESH ROCK FISH FILLET SERVED & TOPPED WITH A SWEET BALSAMIC GLAZE. SERVED OVER GARLIC MASHED POTATOES & VEGETABLE DU JOUR.
\$19

PARMESAN CRUSTED NEW YORK STRIP

CHOICE BEEF STRIP LOIN GRILLED & BREAD CRUSTED WITH PARMESAN CHEESE & BREADED CRUMBS. TOPPED WITH GREEN PEPPER CORN SAUCE. SERVED WITH POTATO GRATIN & VEGETABLE DU JOUR.
\$19

PORK TENDERLOIN MARSALA

GRILLED PORK TENDERLOIN FINISHED IN A ROASTED MUSHROOM MARSALA WINE SAUCE. SERVED WITH GARLIC MASHED POTATOES & VEGETABLE DU JOUR.
\$16

ALL BURGERS SERVED ON A BRIOCHE ROLL W/LETTUCE TOMATO & YOUR CHOICE OF SWEET POTATOES FRIES OR WAFFLE FRIES.

DESSERTS

APPLE BLOSSOM WITH VANILLA ICE
CREAM- \$6.50
CARAMELO CAKE- \$7.50

PECAN CRUSTED CHEESE CAKE - \$5.50
LEMON MERINGUE TART~\$6.50
TIRAMISU - \$5.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All Menu Items, with possible chef substitutions, based on availability.